

# dornier

WINES



## *Modern Classics from Stellenbosch*

### 2008 | DORNIER DONATUS WHITE

#### *Philosophy*

The aim for the Donatus White blend is to combine the opulence and complexity of the barrel aged Chenin Blanc (65%) with the freshness and rich mouthfeel of the Semillon (35%).

#### *Vintage Conditions*

The winter leading up to the 2008 vintage was almost ideal, with cold weather and ample rain providing the perfect conditions for complete vine dormancy. These conditions are generally favoured for evenness and bud break which eventually result in a better-quality crop. At the start of the growing season cooler temperatures provided ideal conditions for slow ripening and intense flavour development of both white varieties.

#### *Fermentation and Aging*

We receive the grapes in the early morning hours still cool from the previous night. For both the Chenin Blanc and the Semillon we only extract up to a maximum of 550L per ton grapes. Each batch is then slowly fermented in new and second fill French oak barrels at 15 degrees Celsius to maintain freshness and fruit quality. Both batches then spent 7 months on their fine lees in barrel providing fullness and complexity.

#### *Optimum drinking*

From 2008 onward up to 5 years.

#### *Tasting Note by the Winemaker*

Eight months of barrel maturation are evident in the opulent colour and richness of this wine with aromas of white pear and cumquat, complemented by nuances of honey and citrus. The Semillon provides instant fullness and richness as a result of extended lees contact. This combines with the freshness, elegance and complexity of the Chenin Blanc to produce a silky fine finish with a densely layered aftertaste.

#### *Food Pairing*

Being a full flavoured wooded wine, creamy seafood dishes with richness and weight such as sole, butterfish, abalone and lobster will complement this wine. Also successful with lighter poultry and cream based pasta dishes.

We have even found that lime Cerviché works particularly well here too.

*Analysis: Alcohol: 13.5 %; Residual sugar: 3.5 g/l; Total Acid: 5.8 g/l; Final pH: 3.3*

